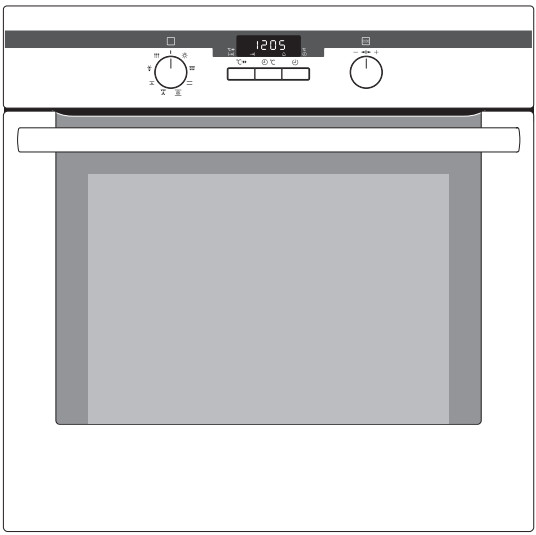
COMPETENCE B5741-4

Built-In Electric Oven

User information



Dear Customer,

Please read this user information carefully and keep it to refer to later. Please pass the user information on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Information that affects your personal safety.
Important! Information that prevents damage to the appliance.

Useful tips and hints

Environmental information

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⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Disposal

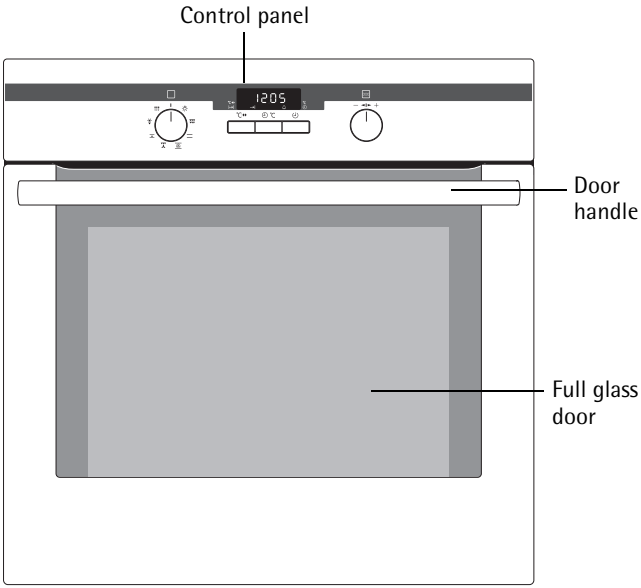
Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old appliance
Please dispose of your old appliance in line with the guidelines for disposal in your area.

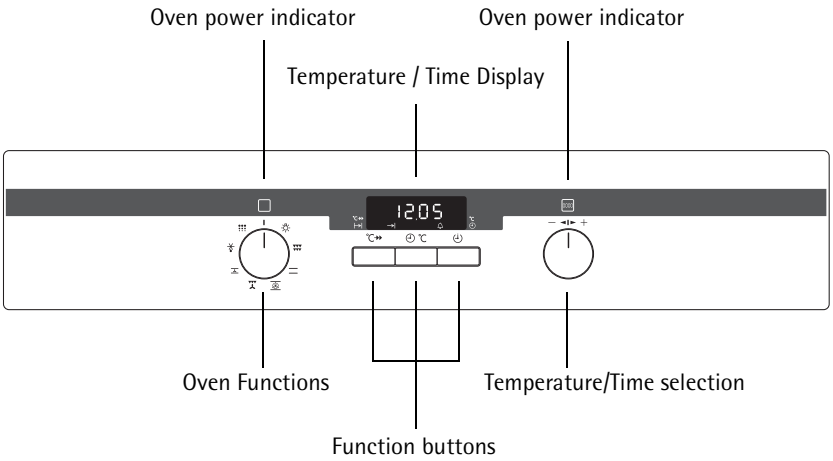
Warning: Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

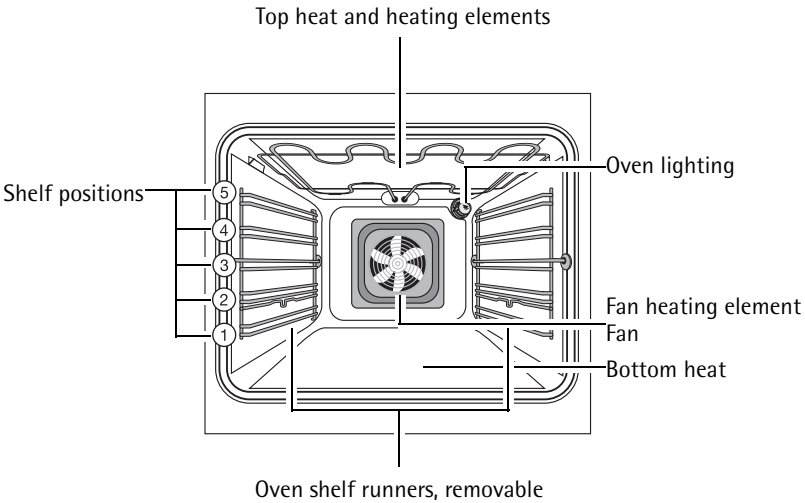
General Overview



Control Panel

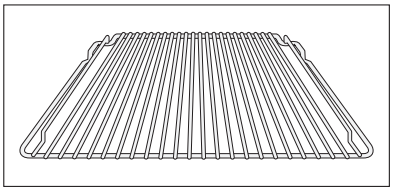


Oven Features

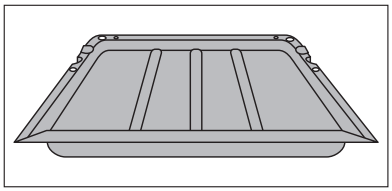


Oven Accessories

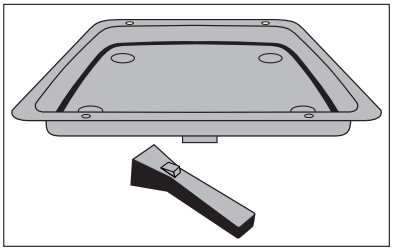
Combination shelf
For dishes, cake tins, items for roasting and grilling.



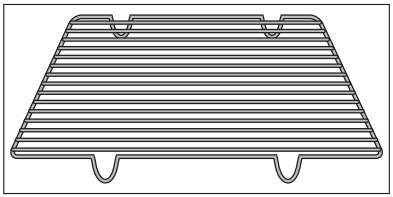
Baking Shelf
For baking or for collecting fat



Grill pan with handle
Support for the grill tray as a collecting vessel for fat



Grill tray
Insert for the grill pan for grilling smaller amounts of food

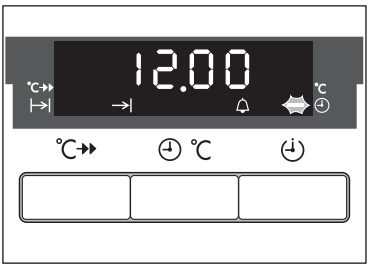


Before using for the first time

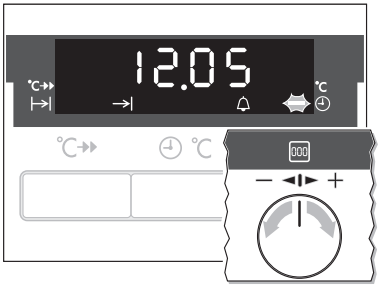
Setting and changing the current time

The oven only operates when the time has been set.

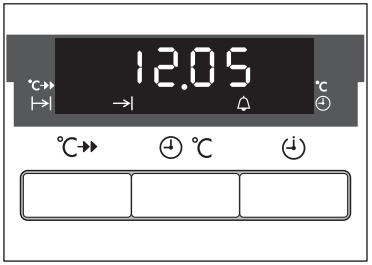
When the appliance has been connected to the electrical supply or when there has been a power cut, the function indicator Time flashes automatically.



1. To change a time that has already been set, press the Select button repeatedly until the function indicator Time flashes.
2. Using the + / — control knob, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

The time can only be modified, if the child safety device is deactivated, neither of the Countdown, Cook time or End time clock functions and no oven function is set.

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

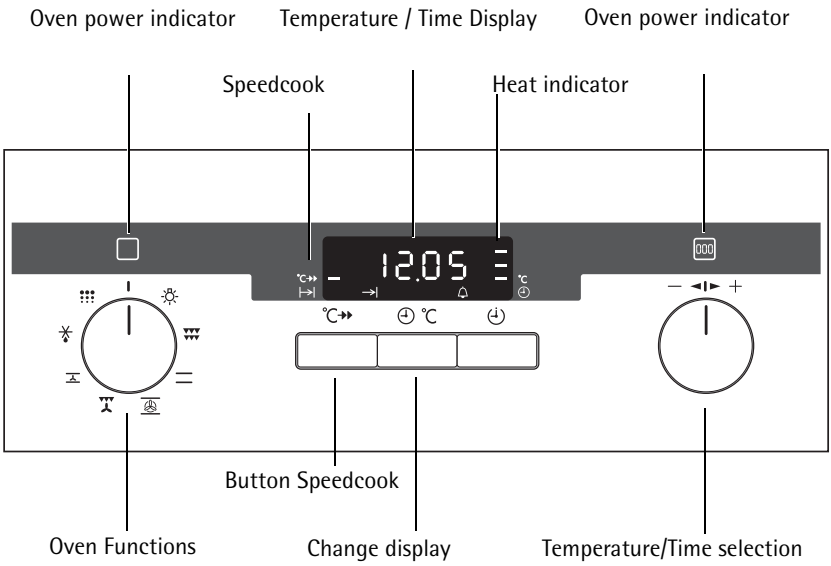
Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

To clean any metal front panels use commercially available cleaning agents.

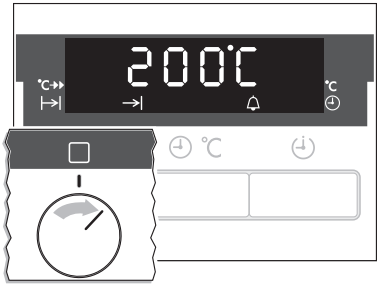
1. Turn the oven function switch to oven lighting.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid and dry.
4. Wipe the front of the appliance with a damp cloth.

Operating the Oven

Switching the Oven On and Off



Switching the oven on

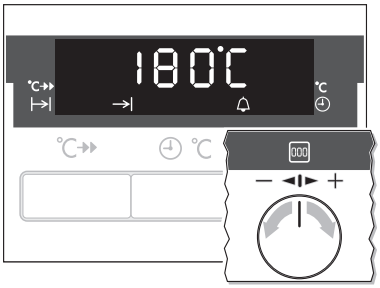


Turn the oven functions control knob to the desired function. The oven power indicator lights up. The temperature display shows the suggested temperature for the oven function selected.

The oven starts to heat up.

When the temperature set is reached, an audible signal sounds.

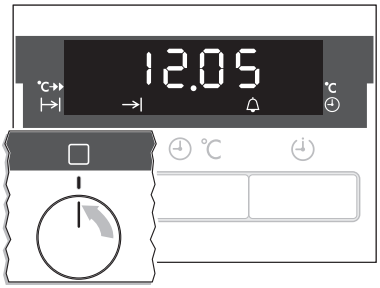
Changing the oven temperature



Use the + / — control knob to raise or lower the temperature.

The setting changes in steps of 5 °C.

Switching the oven off



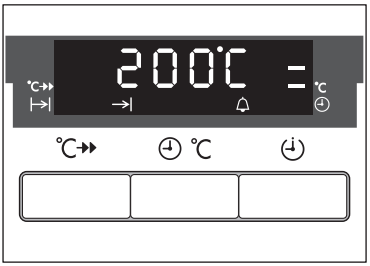
To turn the oven off, turn the oven functions dial to the OFF position.

Cooling fan

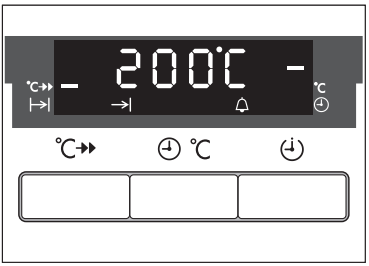
When the oven is switched on, the fan comes on automatically to keep the surfaces of the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.

Heat indicator

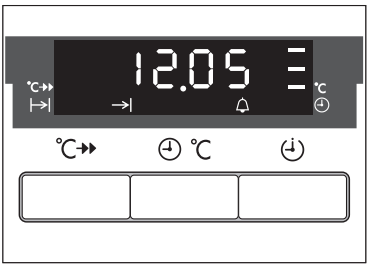
Indicates warming up
When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



Fast heat indicator
When the fast heat function has been **switched on** ℃→▸▸ the bars that flash one after the other indicate that fast heat is operating. In addition the bars next to the symbol ℃→▸▸ light up.



Residual heat indicator
When the oven has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



Speedcook

After an oven function is selected, with the use of the additional function Speedcook °C→▸▸ the empty oven can be pre-heated in a relatively short time.

⚠ **Important**: Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g. Conventional Cooking ▭). If necessary, change the suggested temperature.
2. Press the Speedcook °C→▸▸ button. The bars next to the symbol °C→▸▸ light up.

   When the bars flash one after another it shows that Speedcook is operating.

   When the temperature set is reached, the bars of the heat indicator light up and the bars next to the symbol °C→▸▸ go out. An audible signal sounds.

   The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

ℹ The Speedcook function can be switched on with the oven functions Ventitherm ® Precision Fan Cooking, Pizza Setting, Conventional Cooking ▭ and Rotitherm Roasting.

Oven Functions

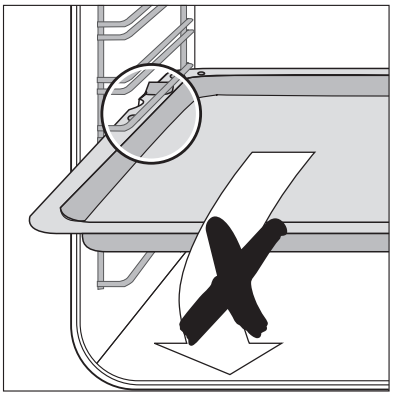
The oven has the following functions:

Oven function		Use	Heating element/ fan
	Oven Light	With this function you can **light up** the oven interior, e.g. for cleaning.	---
	Full Width Dual Grill	For **grilling** flat food items **in large quantities** and for **toasting**.	Grill, top heat
	Conventional Cooking	For **baking** and **roasting** on **one oven level**.	Top heat, bottom heat
	Ventitherm ® Precision Fan Cooking	For **baking** on **up to three oven levels** at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan
	Rotitherm Roasting	For **roasting** larger joints of meat or poultry on one oven shelf. The function is also suitable for **browning** and **gratinating**.	Grill, top heat, fan
	Pizza Setting	For **baking** on up to **two oven levels.** Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom-heat, fan
	Fan Controlled Defrosting	For **defrosting** e. g. gateaux and flans, butter, bread, fruit or other **frozen foods**.	Fan
	Pyroluxe ® Cleaning	For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approx. 500 °C.	Top heat, bottomheat, fan

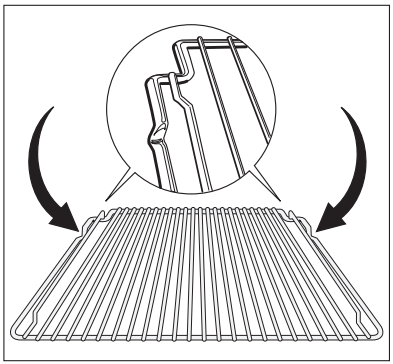
Inserting the shelf and roasting pan

Anti-tip device
All insertable components have a small curved indentation on their left and right edges. This indentation serves as an anti-tip device and must always point towards the back of the oven.

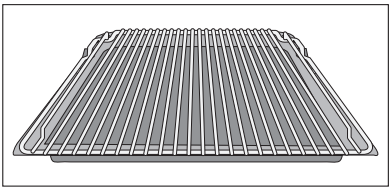
Inserting roasting pan:
The anti-tip device must point towards the back of the oven.



Inserting the shelf:
Insert the shelf so that the two guide bars point upwards. The anti-tip device must point downwards and be at the back of the oven interior.



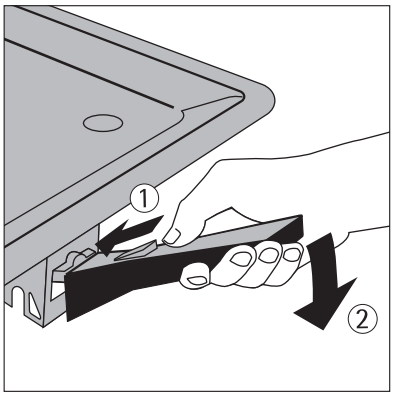
Inserting the shelf and the roasting pan:
When using the shelf and the roasting pan together, insert the shelf's anti-tip device exactly into the indentations in the tray.



Attaching/Removing the Grill Pan Handle

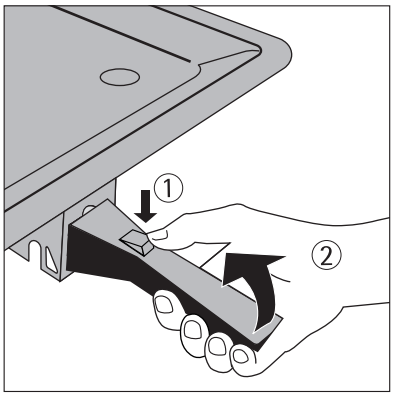
The handle is particularly useful for removing the grill pan and tray more easily from the hot oven.

Attaching the handle
Insert **the handle** at an angle from above into the recess in the side of the grill pan (1) lift it gently and then lower it (2) until you hear it click into place.



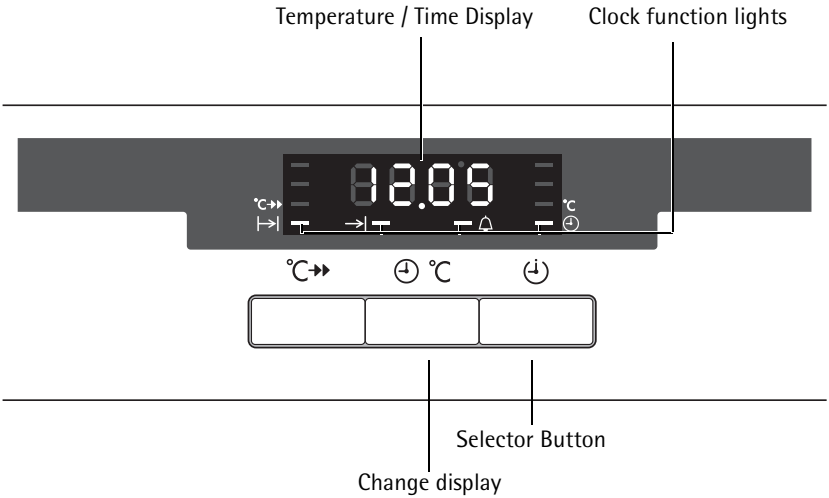
⚠ **Warning:** Risk of burning!
Important: Check that the handle is securely attached!

Removing the handle
Press the release button on the top of the handle (1) and lift up the handle (2) to remove it.



⚠ **Important:** Never leave the handle in the heated oven! Overheating can cause the handle to deform or break, and may cause an injury.

Clock Functions



Cook time
To set how long the oven is to be in use.

End time
To set when the oven is to switch off again.

Countdown
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

Time
To set, change or check the time
(See also section “Before Using for the First Time”).

How to use the clock functions

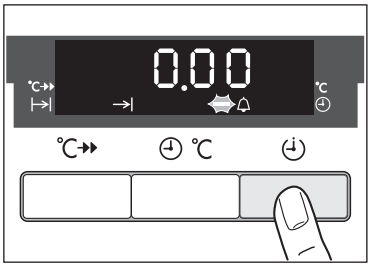
- After a clock function has been selected, the corresponding function indicator flashes for about 5 seconds. During this period, the desired times can be set or modified using the + / — dial.
- When the desired time has been set, the function indicator continues to flash for approx. 5 seconds. After that the function indicator is then lit. The set time begins to run in the background.
- When the clock functions Cook time and End time **have been completed, the oven functions dial must be turned back to "0".**
- Using the Display button, you can switch between the oven temperature and the time.

Checking the time set or remaining

Press the Select button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

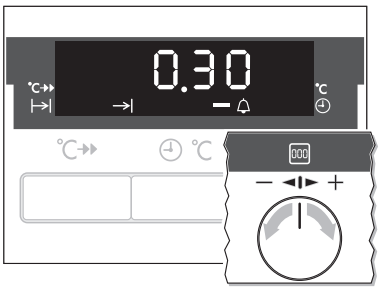
Countdown

1. Press the Select button repeatedly until the function indicator Countdown flashes.



2. Using the + / — control knob set the desired countdown (max. 99.00 minutes).

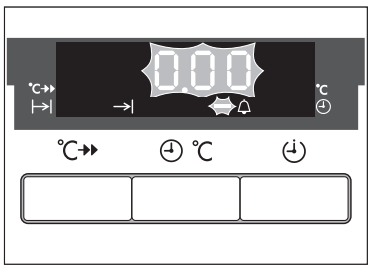
The function Countdown indicator lights up.



When 90% of the time set has elapsed, an audible signal sounds.

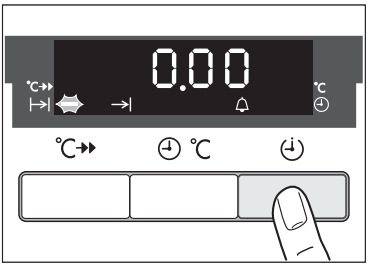
When the time has elapsed, "00.00" and the function indicator flash. An audible signal sounds.

To stop the flashing and the audible signal:
Press any button.

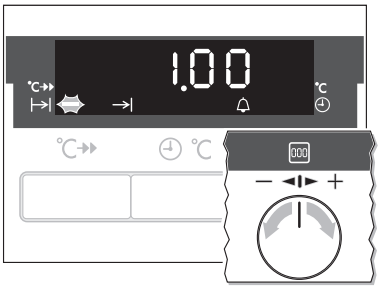


Cook time ⊣

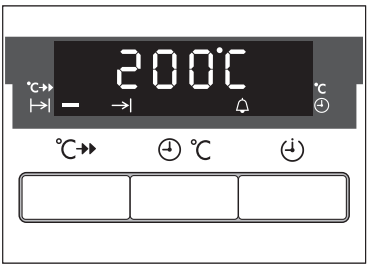
1. Select the oven function and temperature.
2. Press the Select ⏲ button repeatedly until the function indicator Cook time ⊣ flashes.



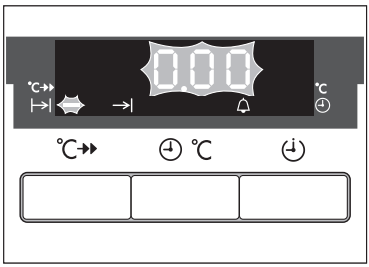
3. Using the + / — control knob set the desired cooking time (max. 09.59 hours).



The Cook time function indicator ⊣ lights up and the oven comes on immediately.



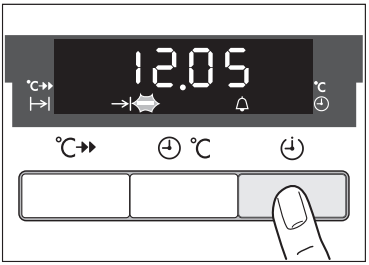
When the time has elapsed, "00.00" and the function indicator flash. An audible signal sounds for 2 minutes. The oven switches itself off.



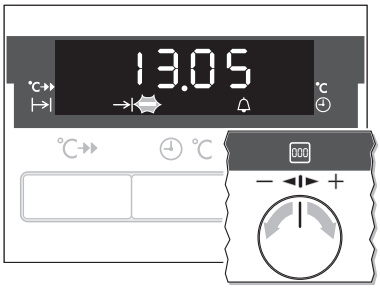
To stop the flashing and the audible signal:
Turn the oven functions dial to "0".

End time ⇥

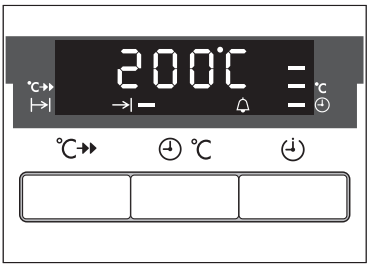
1. Select the oven function and temperature.
2. Press the Select ⏲ button repeatedly until the End time function indicator ⇥ flashes.



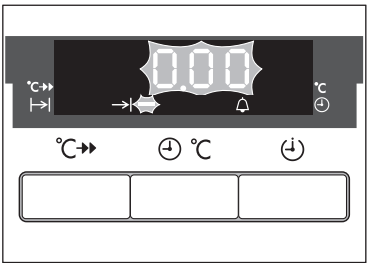
3. Using the + / — control knob set the desired switch-off time.



The End time function indicator ⇥ lights up and the oven comes on immediately.



When the time has elapsed, "00.00" and the function indicator flash. An audible signal sounds for 2 minutes. The oven switches itself off.

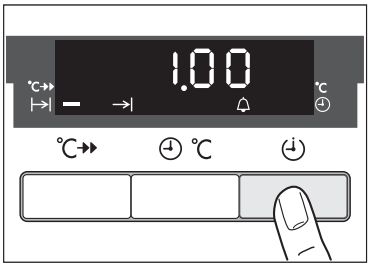


To stop the flashing and the audible signal:
Turn the oven functions dial to "0".

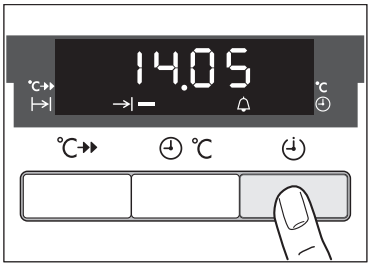
Cook time ⊢ and End time →| combined

Cook time ⊢ and End time →| can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

1. Select the oven function and temperature.
2. Using the Cook time ⊢ function, set the time that the dish needs to cook.
   In this example, 1 hour.



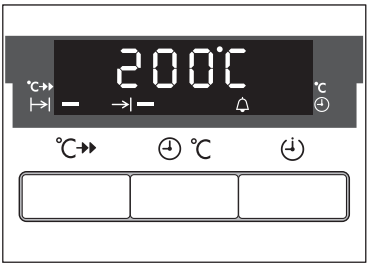
3. Using the End time →| function, set the time at which the dish should be ready.
   In this case, 14:05.



The Cook time ⊢ and End time →| function indicators light up and the temperature is shown in the display.
In this example, 200°C.

The oven switches on automatically at the time calculated.
In this case, at 13:05.

And switches itself off again when the cook time entered has elapsed.
In this case, at 14:05.



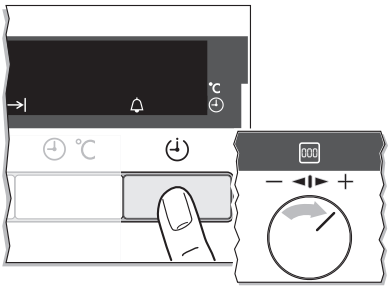
Other Functions

Switching off the display

You can save energy by switching off the clock display.

Switching off the clock display

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Select button until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the clock display goes out again.
To have the clock display on permanently again, you must set the clock again.

Switching on the clock display

1. Turn the + / — control knob to the right and hold it.
2. In addition press the Select button, until the display appears again.

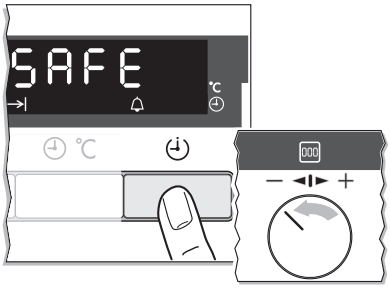
Oven child safety device

The oven is fitted with a child safety device. As soon as the child safety device is activated, the oven cannot be switched on.

For the child safety device to be activated, none of the oven functions must be currently selected.

Activating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press the Select button until "SAFE" appears in the display.
   The child safety device is now activated.



Deactivating the child safety device

1. Turn the + / — dial to the left and hold it.
2. In addition press and hold the Select button, until "SAFE" disappears from the display.

   The child safety device is now deactivated and the oven is again ready for use.

Oven safety cut-out

If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:*

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - Max °C	after	1.5 hours

Switching on after a safety cut-out

Switch the oven off completely.

It can then be switched on again.

The safety cut-out is cancelled if the clock function Cook time or End time is set.

*Not with the Rotitherm Roasting oven function.

Usage, Tables and Tips

Baking

Oven function: Ventitherm ® Precision Fan Cooking or Conventional Cooking

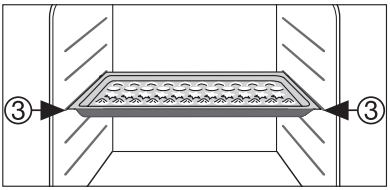
Baking tins

- For Conventional Cooking dark metal and non-stick tins are suitable.
- For Ventitherm ® Precision Fan Cooking bright metal tins are also suitable.

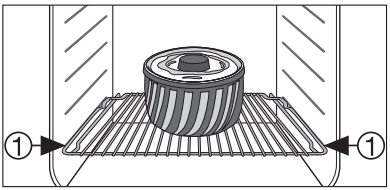
Oven levels

- Baking with Conventional Cooking is possible on one oven level.
- Using Ventitherm ® Precision Fan Cooking you can bake on up to 3 baking trays at the same time:

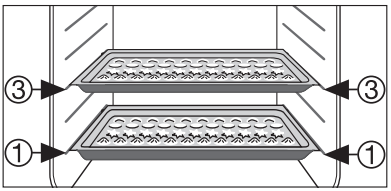
1 baking tray:
e.g. oven level 3



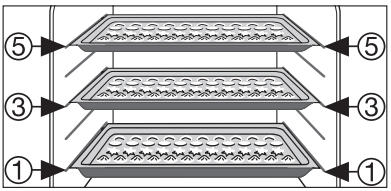
1 cake tin:
e.g. oven level 1



2 baking trays:
e. g. oven levels 1 and 3



3 baking trays:
oven levels 1, 3 and 5



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional Cooking or Ventitherm ® Precision Fan Cooking you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for g. pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.

With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.
Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking Tables

Cakes, Biscuits, Bread, Pies	Oven functions		Shelf-position	Temperature °C	Time Hr. : Min.
Using cake tins					
Cakes in Pound Cake tins		Pizza Setting	1	150-160	1:00-1:10
Sandcakes/ Cakes in loaf tins		Pizza Setting	1	150-160	1:15-1:30
Madeira cake		Pizza Setting	1	150-160	1:00-1:10
Dundee cake		Pizza Setting	1	130-140	2:30-3:00
		Conventional Cooking	1	140-150	
Large Christmas cake (10")		Pizza Setting	1	130	4:30-5:00
		Conventional Cooking	1	130-140	
Victoria Sandwich		Pizza Setting	2	160	0:25-0:35
		Conventional Cooking	2	180-190	
Pastry cases		Pizza Setting	3	180-190	0:10-0:25
Bakewell tart		Pizza Setting	2	160-170	0:45-0:55
Swiss roll		Conventional Cooking	3	180-200[1)]	0:10-0:15
Flans & quiches		Pizza Setting	2 or 1	170-180	0:30-0:50
		Conventional Cooking	2	180-200	
Using baking sheets					
Short bread		Pizza Setting	3	140-150	0:40-0:50
		Conventional Cooking	3	150-170	
Biscuits		Pizza Setting	3	150-170	0:15-0:25
		Conventional Cooking	3	180-200	
Macaroons		Pizza Setting	3	140-150	0:25-0:35
		Conventional Cooking	3	150-170	

Cakes, Biscuits, Bread, Pies	Oven functions		Shelf-position	Temperature °C	Time Hr. : Min.
Apple strudel		Pizza Setting	2	170-180[1)]	0:30-0:50
Choux pastry buns		Conventional Cooking	3	200-210[1)]	0:20-0:35
Buns / cup cakes		Pizza Setting	3	150-160[1)]	0:25-0:35
		Conventional Cooking	3	190-210	
Scones		Pizza Setting	3	200	0:10-0:15
		Conventional Cooking	3	220-240	
Meringues		Conventional Cooking	3	100-120	3:30-4:30
Sausage rolls		Pizza Setting	3	170-180[1)]	0:20-0:35
		Conventional Cooking	3	210-220	
Pizza		Pizza Setting	4	180-200	0:30-0:50
		Conventional Cooking	4	200-200	
Bread					
Wholemeal bread		Conventional Cooking	1	220-240	0:40-0:45
White bread		Conventional Cooking	1	210-230	0:40-0:45

1) Pre-heat oven

Baking on more than one oven level

Type of baking	Pizza Setting	Ventitherm ® Precision Fan Cooking		Time Hours: Mins.
	Shelf positions from bottom		Tempe-rature in °C	
	2 levels	3 levels		
Cakes/pastries/biscuits on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180[1)]	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Pastries made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180[1)]	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:45
Small cakes (20 per tray)	1 / 4	---	140[1)]	0:25-0:40

1) Pre-heat the oven!

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong shelf level	Place cake on a lower shelf
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower temperature setting
	Baking time too short	Increase baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the dough/ mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Increase oven temperature
	Baking time too long	Shorten baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower temperature and increase baking time
	Dough/mixture is unevenly distributed	Spread the dough/mixture evenly on the baking tray
Cake is not cooked within the baking time set	Temperature too low	Use a slightly higher temperature setting

Table: Desserts

Desserts	Ventitherm ® Precision Fan Cooking		Time
	Shelf position	Tempera-ture °C	Hr. : Min.
Apple pie	2	180-190	0:45-050
Rice pudding	2	130-140	2:00-2:30
Fruit crumble	2	160	0:50-1:10
Pineapple upside down cake	2	160	0:35-0:45
Pavlova	2	130	1:00-1:10
Baked custard	2	150-160	0:45-1:00
Baked apples	2	160-170	0:40-1:00
Bread and butter pudding	2	170-180	0:40-0:55
Apple charlotte	2	180-190	0:40-0:55
Soufflé - sweet/savoury	2	170-190[1)]	0:30-0:45

1) Pre-heat oven

Table for Bakes and Gratins

Dish	Oven function		Shelf position	Tempera-ture °C	Time Hr: Mins.
Pasta bake		Conventional Cooking	1	180-200	0:45-1:00
Lasagne		Conventional Cooking	1	180-200	0:25-0:40
Vegetables au gratin[1)]		Rotitherm Roasting	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]		Rotitherm Roasting	1	160-170	0:15-0:30
Sweet bakes		Conventional Cooking	1	180-200	0:40-0:60
Fish bakes		Conventional Cooking	1	180-200	0:30-1:00
Stuffed vegetables		Rotitherm Roasting	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1] (300-600 g)		Rotitherm Roasting	3	200-220	15-25 mins.
Baguettes		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Ventitherm ® Precision Fan Cooking, Conventional Cooking or Rotitherm Roasting.

Roasting dishes

- Any heat-resistant ovenware is suitable for roasting. (Please read the manufacturer's instructions.)
- Large roasting joints can be cooked **directly in the tray or on the shelf with the tray placed below**
- For all lean meat, we recommend **roasting these in a roasting tray with a lid.** This makes the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid.**

Tips on using the roasting chart

The figures in the following table are for guidance only.

- We recommend cooking meat and fish **over 1 kg in weight** in the oven.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some water in the roasting pan.
- Turn the meat as required (after about 1/2 - 2/3 of cooking time).
- Baste large roasting joints and poultry several times during the cooking time. This will give better roasting results.
- Switch off the oven approx. 10 minutes prior to the end of the cooking time in order to use the residual heat.

Table: Meat, roasting, casseroles

Meat	Oven functions		Shelf position	Temperature °C	Time Hr. : Min.
Pork					
Shoulder; leg; rolled; boned spare rib; loin of pork		Rotitherm Roasting	2	170-180	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Beef					
Inexpensive cuts		Rotitherm Roasting	2	160-170	0:35-0:40 per 450 g/1 lb plus 15-20 mins
Prime cuts					
-rare		Rotitherm Roasting	3 or 2	150-160[1)]	0:15-0:20 per 450 g/1 lb plus 15-20 mins
-medium		Rotitherm Roasting	3 or 2	150-160	0:20-0:25 per 450 g/1 lb plus 25-25 mins
-well done		Rotitherm Roasting	2	150-160	0:30-0:35 per 450 g/1 lb plus 25-30 mins
Yorkshire pudding					
- small		Ventitherm ® Precision Fan Cooking	3	200[1)]	0:10-0:15
- large		Ventitherm ® Precision Fan Cooking	2	180 -190[1)]	0:30-0:40
Lamb		Rotitherm Roasting	2	150-160	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Veal		Rotitherm Roasting	2	170-180	0:30-0:35 per 450 g/1 lb plus 30-35 mins

1) Pre-heat oven

Table: Roasting, casseroles, au gratin

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function		Shelf position	Temperature °C	Time Hr. : Min.
Casseroles, miscellaneous						
Casseroles	1 kg/2 lbs		Ventitherm ® Precision Fan Cooking	2	150	2:30-3:00
	1 kg/2 lbs		Conventional Cooking	2	160-170	
Lancashire Hot Pot	1 kg/2 lbs		Conventional Cooking	2	180-190	2:15-2:30
Moussaka	1 kg/2 lbs		Ventitherm ® Precision Fan Cooking	2	170-180	0:40-0:50
Meat Loaf	675 g/1.5 lbs		Rotitherm Roasting	2	160-170	1:00-1:10
Poultry / Game						
Chicken	1 kg/2 lbs		Rotitherm Roasting	2	190-210	0:50-1:10
Chicken	1.5 kg/3 lbs		Rotitherm Roasting	1	190-210	1:15-1:30
Duck	1.5-2 kg/ 3.5-4 lbs		Rotitherm Roasting	1	180-200	1:15-1:45
Goose	3.5-5 kg/ 8-10 lbs		Rotitherm Roasting	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg/ 5-7 lbs		Rotitherm Roasting	1	160-180	1:45-2:30
Turkey	4-6 kg/ 8-13 lbs		Rotitherm Roasting	1	140-160	2:30-4:00
Pheasant, Wild Duck, Rabbit	1 kg/2 lbs		Conventional Cooking	3 or 2	210-220	0:30-1:00
Partridge/ Pigeon	per 300-500 g		Rotitherm Roasting	3 or 2	200-220	0:30-0:50
Fisch (baked, steamed)						
Whole fish	1-1.5 kg/ 2-3 lbs		Conventional Cooking	2	210-220	0:45-1:15
Fish pies, bakes	750 g-1 kg/ 1.5-2 lbs		Rotitherm Roasting	3 or 2	180-200	0:30-1:00

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function		Shelf position	Temperature °C	Time Hr. : Min.
Vegetables						
Stuffed pepper/ aubergines	---		Ventitherm ® Precision Fan Cooking	2	180-190	0:30-1:00
Au gratin dishes	---		Rotitherm Roasting	3	180-190	0:15-0:45

Grill sizes

Oven function: Full Width Dual Grill with maximum temperature setting

Important: Always grill with the oven door closed.

The empty oven should **always be pre-heated with the grill functions for 5 minutes**.

- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Filet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Filet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast[1)]	3	2-3 mins.	2-3 mins.
Toast with topping	3	6-8 mins.	---

1) Use the grill pan without the drip tray.

Defrosting

Oven function: Fan Controlled Defrosting (no temperature setting)

- Unpack the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf on the **1st oven level from the bottom.**

Defrosting table

Food	Defrosting time Min.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate. Halfway through the time, turn it over
Meat, 1000 g	100-140	20-30	Halfway through the time, turn it over
Meat, 500 g	90-120	20-30	Halfway through the time, turn it over
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream that is still slightly frozen in part can still be whipped
Flan/gateau, 1400g	60	60	---

Making preserves

Oven function: Pizza Setting

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, use the **first shelf position from the bottom**.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the shelf in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the shelf, so that there is sufficient moisture in the oven.
- As soon as the liquid in the first jars starts to simmer (after approx. 35-60 minutes for 1 litre jars), switch off the oven or adjust the temperature to 100 °C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	150-160	35-45	---
Unripe gooseberries	150-160	35-45	10-15
Stone fruit			
Pears, quinces, plums	150-160	35-45	10-15
Vegetables			
Carrots[1)]	150-160	50-60	5-10
Mushrooms[1)]	150-160	40-60	10-15
Cucumbers	150-160	50-60	---
Mixed pickles	150-160	50-60	15
Kohlrabi, peas, asparagus	150-160	50-60	15-20
Beans	150-160	50-60	---

1) Leave standing in oven when switched off

Cleaning and care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

Oven interior

Warning: make sure the oven is switched off and has cooled down before cleaning.

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on. Residues that are not removed may cause changes to the surface colour when Pyroluxe ® Cleaning is used.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of water and washing-up liquid and allow to dry.

In the event of stubborn dirt, clean using Pyroluxe ® Cleaning.

Important! If you use an oven spray, please follow the manufacturer's instructions exactly.

Pyrolytic cleaning

Warning: The oven gets very hot during this process. Keep small children away.

Important! Before carrying out the pyrolytic cleaning process, all removable parts, with the exception of the side rails, must be removed from the oven.

If you use the **oven shelf runners** that are available as special accessories, these must be **removed before pyrolytic cleaning**.
If the oven shelf runners are still in place, 'C1' appears in the time display.
The pyroluxe process then cannot be started due to a safety cut-out that protects the oven shelf runners.

Pyroluxe

1. First remove the worst of the residue manually.
2. Select oven function Pyroluxe ® Cleaning.
   – "3:15" appears in the display,
   – Cook time flashes for approx. 5 seconds.
   Pyrolytic cleaning then starts.

The Oven Light does not work.
When the temperature set is reached, the door is locked.
The bars of the heat indicator light up, until the door is unlocked again.

Changing the length of the Pyroluxe

1. Proceed as described in the section Pyroluxe
2. As long as Cook time is flashing select the desired length of the pyroluxe using + or —:
   "2:15" or "3:15".
   Cook time flashes for approx. 5 seconds.
   Pyrolytic cleaning then starts.

If Cook time is no longer flashing, press the Select button again and then perform the setting procedure.

Changing the Pyroluxe switch off time

The Pyroluxe switch off time can be changed using the End time clock function (within 2 minutes of setting the Pyroluxe).

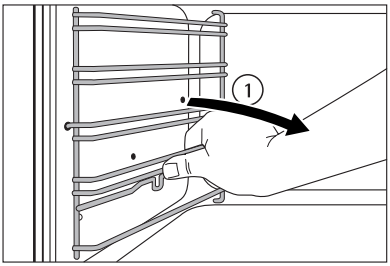
When are the different pyroluxes set:
P2 - 2:15 = Pyroluxe Quick: For a light degree of soiling,
P1 - 3:15 = Pyroluxe Intensive: For a heavy degree of soiling.

Side rails

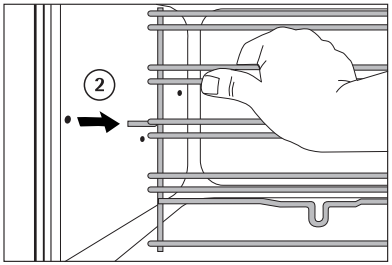
To clean the sides of the oven, the left and right side rails can be removed from the oven.

Taking out the side rails

1. Loosen the screw.
2. Pull the rails away from the wall at the back of the oven and swing them forwards (1).

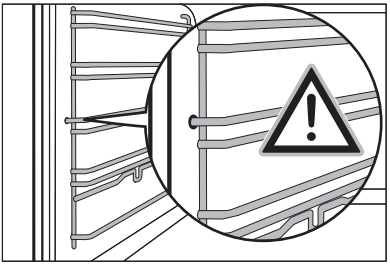


3. Unhook the rails (2).

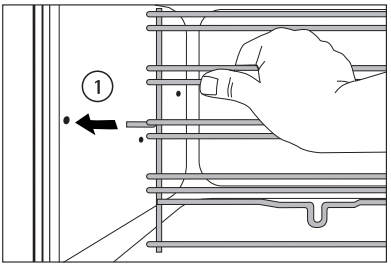


Replacing the side rails

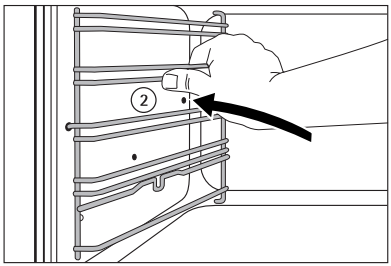
⚠ When inserting the rails, make sure that the rounded ends of the guide bars are pointing to the front.



1. To install the rails, first insert the rails into the holes at the front (1).



2. Swing the rails towards the back and insert into the holes (2).
3. Re-tighten the screw.



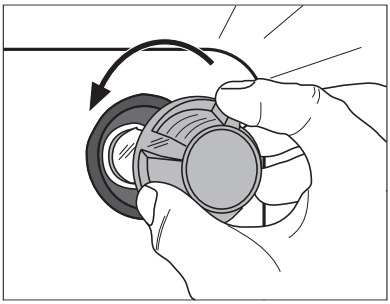
Oven Lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Disconnect from the electricity supply.

Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/ cleaning the glass cover

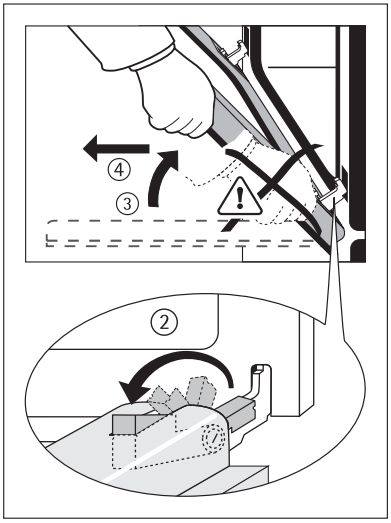
1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



Oven Door

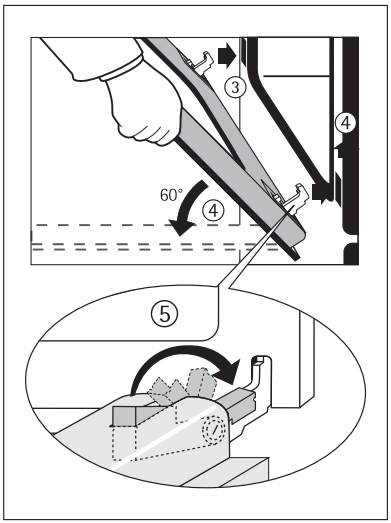
The oven door of your appliance may be removed for cleaning.

Removing the oven door



1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance.**
4. Pull the door away from the oven (**Caution:** heavy!).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the oven door



1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.

Oven Door Glass

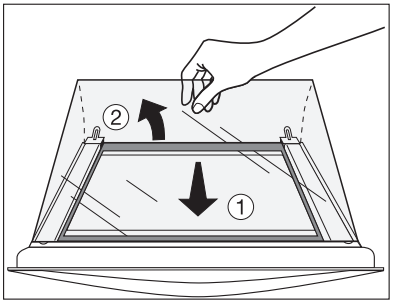
The oven door is fitted with four glass panels mounted one behind the other. The inner panels can be removed for cleaning.

⚠ **Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the lighter weight may cause it to spring up and cause injury.

⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

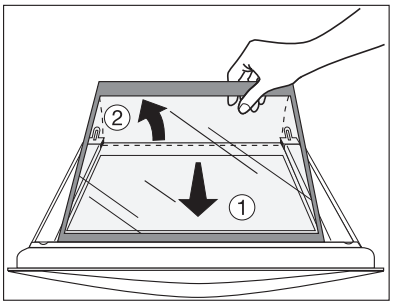
Removing the upper-most glass panel

1. Remove the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper panel of glass underneath and push it against the pressure spring and towards the oven door handle until it comes free (①).
3. Hold the panel gently underneath and slide it out (②).



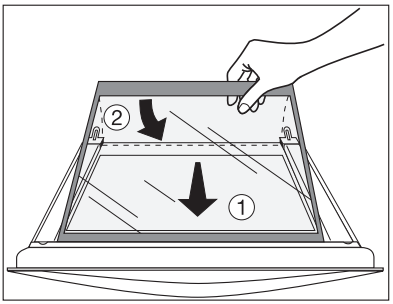
Removing the centre glass panels

1. Grasp the centre panels of glass by their lower edges one after another and push them towards the oven door handle until they come free (①).
2. Hold the panels gently underneath and slide them out (②).



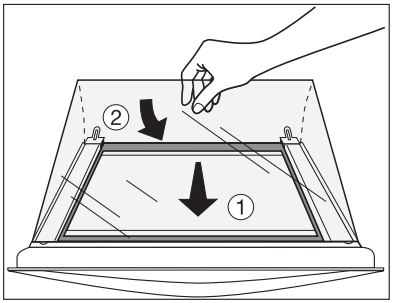
Clean the door glass

Replacing the centre glass panels



1. Insert the centre panels at an angle from above into the section of the door in which the handle is located, one after the other (①).
2. Lower the centre panels down and push them towards the lower edge of the door as far under the retaining frame as they will go (②).

Replacing the upper glass panel



1. From above, insert the upper-most panel at an angle into the section of the door in which the handle is located (①).
2. Lower the panel. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame** (②)**.**
   The glass plates must be firmly attached.

Re-hang the door

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The oven's safety cut-out has been tripped	See "Safety cut-out"
	The fuse in the house's electrical wiring (fuse box) has been tripped	Check fuse. If the fuses trip repeatedly, please call an authorised electrician
The oven lighting is not operating	The oven bulb is faulty	Change the oven bulb
Pyroluxe is not working ("C1" appears in the display)	The oven shelf supports have not been removed	Remove oven shelf support
The oven door is locked	Appliance is not connected to the electricity; door lock is activated	Connect the appliance to the electrical supply and wait at least 10 seconds until the red temperature pilot light goes out
In the clock display you see: E001 E020 (when operating normally) E021	Temperature outside the permitted range	Please contact your local Service Force Centre.
In the clock display you see: E020 (when pyroluxe is operating)	Door is not closed properly	Close the door properly and start the pyroluxe again If displayed again, please contact your local Service Force Centre.
In the clock display there appears a fault code that is not listed above	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact your local Service Force Centre.

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

⚠ **This oven must be earthed!**

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	6 mm^2	PVC/PVC twin and earth	20 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

Important
After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50 °C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

Warranty conditions

Great Britain

Standard guarantee conditions
We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions
This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee
If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

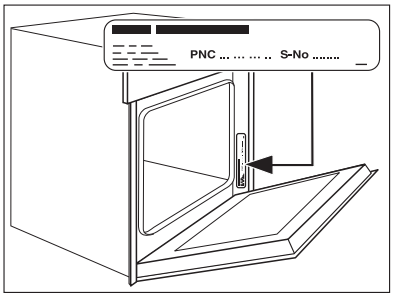
Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www. serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...“

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care
For general enquiries concerning your AEG appliance, or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk.**

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)

For Customer Service in the Republic of Ireland please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090754
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

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The Electrolux Group is the world´s largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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